efish Inventory Solution Overview
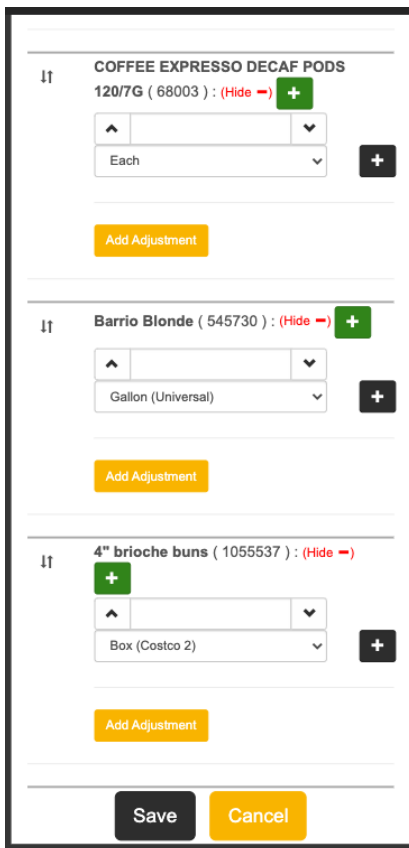## Implement Intelligent Tools, Optimize Inventory, Reduce Costs

Inventory Management Service

Additional efish service that provides personal efish expert assistance with setting up your inventory system from start to finish and help with any questions that pop up!

Assistance working directly with your vendors as requested for integration set up.

Ability to schedule additional support calls or meetings.

Dedicated efish support team who will work with you and the development team to troubleshoot and resolve any issues should any arise.
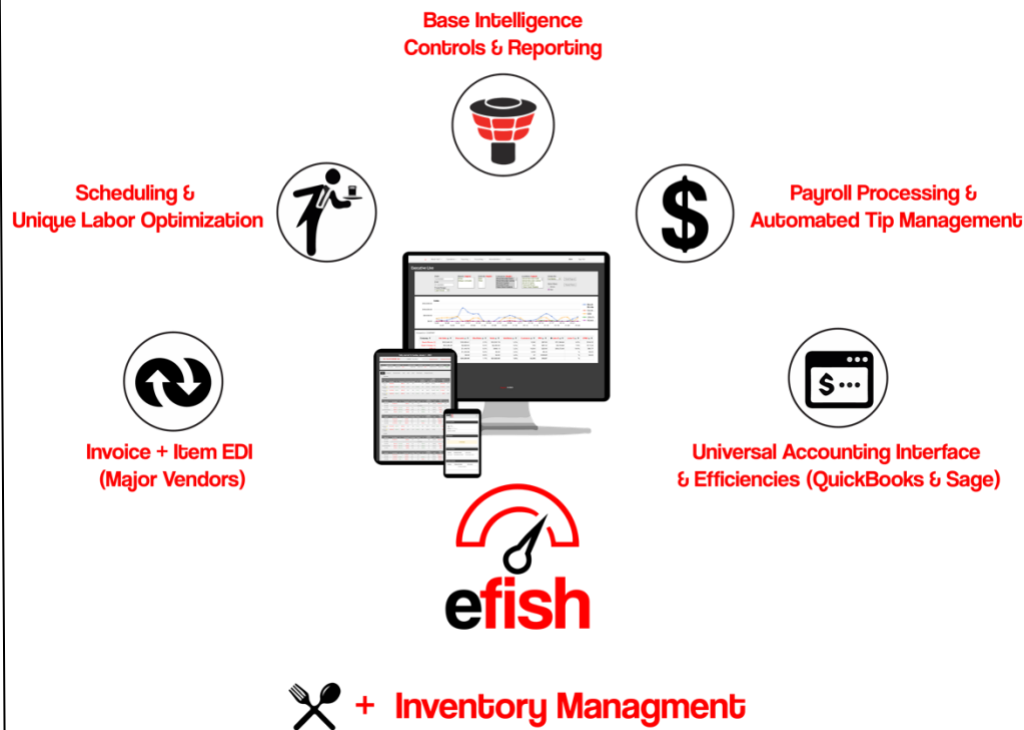
"You just showed me what I spent 20 years trying to build and you are delivering it at a fraction of what I have spent (trying)."

-CFO, top-five QSR chain

Easy Integration Across ALL Inventory Touchpoints

efish Control Tower Integration creates total control over applications enterprise wide. Integration between restaurants, Point-of-Sale (POS), vendors and accounting reduces time, eliminates mistakes, and saves money.

Forecast Restaurant Inventory

Enter your stores recipes and predict inventory demand with real-time tracking of ingredients from purchasing to sales with historical data leveraged to generate theoretical inventory forecasts. Built in audits provide detailed tracking of every product from procurement to consumption, including advanced tracking of waste at each restaurant.

Lower Food Costs
Smart Inventory Management

Optimize Inventory Levels to Reduce Costs

Lower food cost with real time measurement of inventory turns. Reduce cash tied up in inventory by optimizing food costs. Lower inventory equals less waste, less spoilage, less theft, lower food costs and higher profits.

Manage Multiple Storage Locations

Simplify the management of multiple storage locations with consolidated tracking from procurement to consumption. Inventory can be viewed by company, store, and product across all storage locations.

Recipe Management

Integrate food costs with recipes, production methods, portion size, prep items, margins, and more to centralize recipes across your organization.

On Hand Inventory

Components

| Filter: | | | Location: | Beach Blonde | | Storage: | test 1 | |
| Category: | Beer | | Company: | All | | Vendor: | All | |

Base Unit Or Price Unit: Base Unit

Search Components   Reset

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Item Description	Location	Category	Count Date	Last Count	Unit	Adjustments	Transfer	Sales	Received	On Order	On Hand	Re-Order
Barrio Blonde	Beach Blonde	Beer	2023-10-16	2000	Fluid Ounce	3968.25	1984.13	0	0	0	7952.38	0
Bud Light Draft	Beach Blonde	Beer	2023-10-16	5000	Fluid Ounce	0	0	0	3968	5952	8968	0
Budweiser Bottle	Beach Blonde	Beer	2023-08-21	0.25	Each	0	0	0	0	0	0.25	95.75
Michelob Ultra Draft	Beach Blonde	Beer	2023-08-21	0.25	Fluid Ounce	0	0	0	0	0	0.25	0

Simplify PO and Invoice Management

Create Purchase orders to any vendor directly from efish for always accurate on hand numbers! Once the invoice comes in a GM can upload it directly to efish from their phone or you can have the vendor send it directly via EDI or a custom efish AP email you create. Once an invoice is coded in efish, POs are automatically updated and closed once fulfilled. All PO and Invoice historical data is logged and accessible in efish.

About efish

Every restaurant, every POS, every vendor, every accounting system, all in one place. Easy to see the latest on food, labor, inventory, and accounting. Reduce Food and Labor costs by 9% or more.

Integrate with Multiple Solutions

Sage   rpower   ORACLE HOSPITALITY   intuit quickbooks   NCR   PFG Performance Food Group   Aloha   100 YEARS Shamrock Foods DELIVERING SATISFACTION   Heartland   toast   Sysco   N C C

Technical Requirements

100% Web Based
Any mobile device support,
SAAS or On-Premises
Zero IT, Zero Hardware, Zero Headache.

efish
Powered by Point Blank Software